

World Environment Day

5th June

Anti-food waste



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The United Nations Environment Programme

The United Nations Environment Programme (UNEP) theme for this year's World Environment Day celebrations is Think.Eat.Save.

Think.Eat.Save is an anti-food waste and food loss campaign that encourages you to reduce your footprint. According to the UN Food and Agriculture Organization (FAO), every year 1.3 billion tonnes of food is wasted. This is equivalent to the same amount produced in the whole of sub-Saharan Africa. At the same time, **1 in every 7 people in the world go to bed hungry and more than 20,000 children under the age of 5 die daily from hunger.**

Given this enormous imbalance in lifestyles and the resultant devastating effects on the environment, this year's theme – Think.Eat.Save – encourages you to become more aware of the environmental impact of the food choices you make and empowers you to make informed decisions.

While the **planet is struggling to provide us with enough resources to sustain its 7 billion people (growing to 9 billion by 2050)**, FAO estimates that a third of global food production is either wasted or lost. Food waste is an enormous drain on natural resources and a contributor to negative environmental impacts.

This year's campaign rallies you to take action from your home and then witness the power of collective decisions you and

others have made to reduce food waste, save money, minimize the environmental impact of food production and force food production processes to become more efficient.

If food is wasted, it means that all the resources and inputs used in the production of all the food are also lost. For example, **it takes about 1,000 litres of water to produce 1 litre of milk and about 16,000 litres goes into a cow's food to make a hamburger.** The resulting greenhouse gas emissions from the cows themselves, and throughout the food supply chain, all end up in vain when we waste food.

In fact, the global food production occupies 25% of all habitable land and is responsible for 70% of fresh water consumption, 80% of deforestation, and 30% of greenhouse gas emissions. It is the largest single driver of biodiversity loss and land-use change.

Making informed decision therefore means, for example, that you purposefully select foods that have less of an environmental impact, such as organic foods that do not use chemicals in the production process. Choosing to buy locally can also mean that foods are not flown halfway across the world and therefore limit emissions.

So think before you eat and help save our environment!

Source:
<http://www.unep.org/wed/theme/>

Mongolia, which is prioritizing a Green Economy shift across its big economic sectors such as mining and promoting environmental awareness among youth, **is to host this year's World Environment Day (WED) celebrations on June 5**. See more at <http://www.unep.org/wed/news/hostcountry2013.asp#sthash.WrLMPaUm.dpuf>:



UNEP – Think, Eat, Save A-Z
<http://www.unep.org/wed/A-Z/>







UNEP – Food Waste Facts
<http://www.unep.org/wed/quickfacts/>

Reducing Wasted Food Basics

Most people don't realize how much food they throw away every day — from uneaten leftovers to spoiled produce. More than 97 percent of the food we throw away end up in landfills. In 2010, we landfilled 33 million tons of food waste. Once in landfills, food breaks down to produce methane, a potent greenhouse gas which contributes to climate change.

Benefits of Reducing Wasted Food

-  Saves money from buying less food.
-  Reduces methane emissions from landfills and lowers your carbon footprint.
-  Conserves energy and resources, preventing pollution involved in the growing, manufacturing, transporting, and selling food (not to mention hauling the food waste and then landfilling it).
-  Supports your community by providing donated untouched food that would have otherwise gone to waste to those who might not have a steady food supply.

Ways to Reduce Wasted Food

- ▶ Shop your refrigerator first! Cook or eat what you already have at home before buying more.
- ▶ Plan your menu before you go shopping and buy only those things on your menu.
- ▶ Buy only what you realistically need and will use. Buying in bulk only saves money if you are able to use the food before it spoils.
- ▶ Be creative! If safe and healthy, use the edible parts of food that you normally do not eat. For example, stale bread can be used to make croutons and beet tops can be sautéed for a delicious side dish.
- ▶ Nutritious, safe, and untouched food can be donated to food banks to help those in need. Freeze, preserve, or can surplus fruits and vegetables - especially abundant seasonal produce.
- ▶ At restaurants, order only what you can finish by asking about portion sizes and be aware of side dishes included with entrees. Take home the leftovers and keep them for your next meal.
- ▶ At all-you-can-eat buffets, take only what you can eat.
- ▶ Compost food scraps rather than throwing them away.

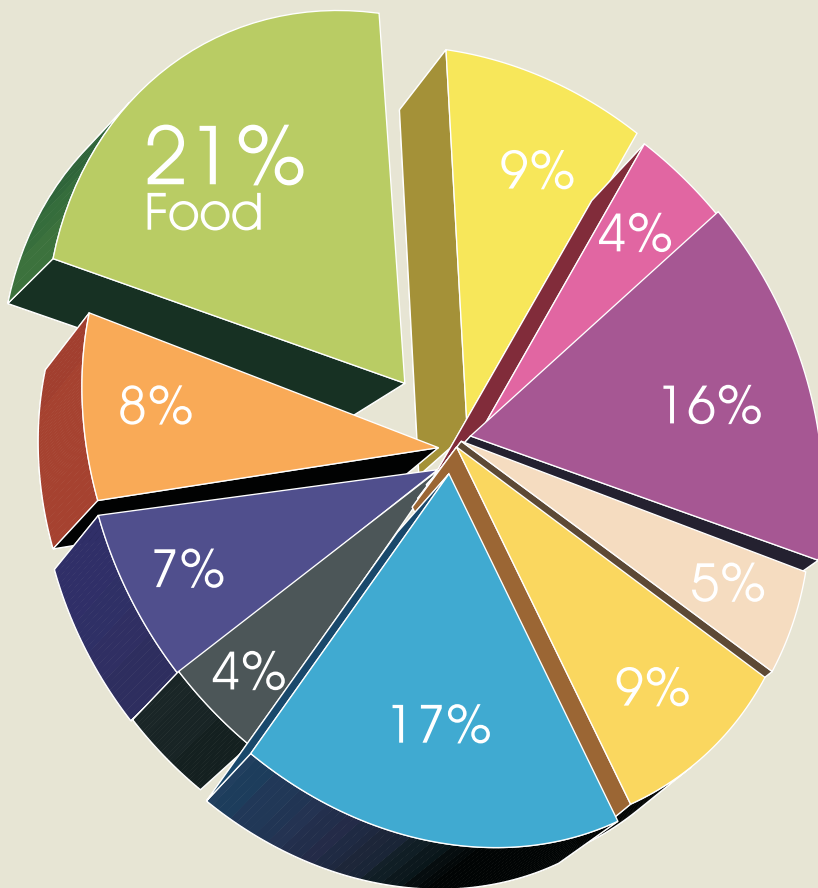


World Environment Day – Portland, Oregon

<http://www.portlandoregon.gov/wed/>

The United Nations Environment Programme Regional Office of North America has selected the City of Portland to host this year's World Environment Day (WED) on June 5, 2013.

Food makes up the largest percentage of waste going to municipal landfills and combusted for energy recovery



33 million tons of food waste reach landfills each year in the United States. This food could be prevented, used to feed people, or composted to create a valuable soil amendment.

-  Yard Trimmings
-  Other
-  Paper and paperboard
-  Glass
-  Metals
-  Plastics
-  Rubber and Leather
-  Textiles
-  Woods

Source: <http://www.epa.gov/wastes/conserve/foodwaste/>

Data from the 2010 Municipal Solid Waste Characterization Report

Other useful EPA links:

Food Waste Management Tools and Resources

http://www.epa.gov/wastes/conserve/foodwaste/fd-tools_rescrs.htm




THINK·EAT·SAVE
REDUCE YOUR FOOTPRINT

GLOBAL QUANTITATIVE FOOD WASTE PER YEAR IS ROUGHLY 30 PER CENT FOR CEREALS, 40-50 PER CENT FOR ROOT CROPS, FRUIT AND VEGETABLES, 20 PER CENT FOR OIL SEEDS, MEAT AND DAIRY, PLUS 30 PER CENT FOR FISH

www.thinkeatsave.org





THINK·EAT·SAVE
REDUCE YOUR FOOTPRINT

AT RETAIL LEVEL, LARGE QUANTITIES OF FOOD ARE WASTED DUE TO QUALITY STANDARDS THAT OVER-EMPHASIZE APPEARANCE

www.thinkeatsave.org





The Bill Emerson Good Samaritan Food Donation Act

http://gbfb.org/_pdf/help/GoodSamaritanFoodDonationAct.pdf

End Food Waste Now

<http://www.endfoodwastenow.org/>

Feeding America

<http://feedingamerica.org/>

Food Rescue

<http://foodrescue.net/>

Food Shift

<http://www.foodshift.net/>

The Think.Eat.Save campaign of the Save Food Initiative

<http://www.thinkeatsave.org/>

United Nations Environment Program-World Environment Day

<http://www.unep.org/wed/>



REPORTS

Global food Losses and Food Waste: Extent, Causes and Prevention, 2011

Food and Agriculture Organization of the United Nations
http://www.fao.org/fileadmin/user_upload/sustainability/pdf/Global_Food_Losses_and_Food_Waste.pdf

International Food Policy Research Institute

2012 Global Hunger Index Report
http://leanpath.com/docs/Waste_Guide_2012.pdf
<http://www.ifpri.org/publication/2012-global-hunger-index-0>

A Short Guide to Food Waste Management Best Practices

Leanpath, 2008
http://leanpath.com/docs/Waste_Guide_2012.pdf

Waste Not Want Not: Feeding the Hungry and Reducing Solid Waste Through Food Recovery

U.S. Environmental Protection Agency/
United States Department of Agriculture
http://www.nrdc.org/food/wastes/conservation/pubs/wast_not.pdf

Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill

Natural Resources Defense Council, August 2012
<http://www.nrdc.org/food/files/wasted-food-IP.pdf>



Select Articles

Boost Waste Research to Secure Food Supply

by Scattergood, Gary.

Food Manufacture. Apr2013, Vol. 88 Issue 4, p4-5. 2p

The article focuses on issues concerning the impact of research for reducing food waste on the improvement of food security. John Ingram, the food security leader at the Natural Environment Research Council, stresses that waste research create a greater impact on improving food security than the equivalent amount spent on increasing production. Information about a new report from the Waste & Resources Action Programme is provided.

Gone to Waste

by Frykholm, Amy.

Christian Century. 8/23/2011, Vol. 128 Issue 17, p30-32. 3p.

The article presents discussion regarding the management policies of the grocery store chain Safeway, trends in supermarket food management, and waste. Accounts are given describing the chain's official policy which refuses to donate unsold produce. The author then criticizes the company and similar stores for being wasteful and irresponsible towards its social responsibilities and its ecological efficiency.

How to Cut Pre-Consumer Food Waste.

by Shakman, Andrew.

Food Management. Dec2012, Vol. 47 Issue 12, p38-39. 2p.

The article offers key steps to cutting pre-consumer food waste to cut costs in a foodservice operation. It suggests to learn the U.S. Environmental Protection Agency (EPA) food waste hierarchy, which clarifies the order of priority for waste management tools and methods. Also, it recommends to establish a waste preventing culture, track food waste every day, and set goals for food waste reduction.

Packaging Shares Blame for Food Waste

by Pierce, Lisa McTigue.

Packaging Digest. Oct2012, Vol. 49 Issue 10, p82-84. 3p.

The article informs that the packaging system is one of the reasons of food wastage in the U.S. It discusses several packaging flaws including damaged packaging, date coding and large portion sizes which are responsible for food wastage. It also mentions that the U.S. government should take steps to prevent the wastage and food losses and set national goals for waste reduction.

Supply Scan

Food Logistics. Jan/Feb2013, Issue 143, p8-10. 2p

This section offers news briefs on the food supply chain. Insignia Technologies will launch its newest color-changing labels which aim to lower food waste and improve food safety in 2013. Terra Technology has launched an online Sustainability Calculator which enables manufacturers to determine the environmental impact of reducing excess stocks through improved demand prediction and inventory optimization.



Select Articles

Supporting Farmers, Eating Local Food

by Salatin, Joel.

Mother Earth News. Jun/Jul2012, Issue 252, p34-38. 5p.

The article discusses consuming locally grown food to reduce food wastage and increasing farming. The author highlights the fact that half of all food for human consumption never gets eaten. The author believes that if every kitchen in America had chickens attached to it to eat all of the scraps, no egg industry would be necessary.

Sustainable Food Management in Action

by Zanolli, Ashley.

BioCycle. Mar2012, Vol. 53 Issue 3, p48-51. 4p.

The article reports on the launch of the Food Recovery Challenge (FRC) by the U.S. Environmental Protection Agency (EPA) in 2011. It says that the FRC aimed to offer awareness on the number of food unnecessarily thrown by people in the country and the ways to prevent it. It notes that the EPA urged Americans to get involved in three food diversion areas which include prevention, donation, and composting.

Tightening the Belt by Reducing Food Waste

by Dominguez, Sarah; Moreno, Laura.

BioCycle. Nov2012, Vol. 53 Issue 11, p29-31. 3p.

The article focuses on the launch by the U.S. Environmental Protection Agency (EPA) of the Food Recovery Challenge (FRC) which aims to reduce food waste in the U.S. It profiles the three pioneer participants of the FRC including the Los Angeles, California-based Dodger Stadium, Clark University, and New England-based Hannaford Markets. It discusses their recycling programs with food waste, sustainable food management, and donations to local hunger relief organizations.

Waste Not, Want Less

by Kirshenbaum, Sheril; Webber, Michael.

New Scientist. 8/14/2010, Vol. 207 Issue 2773, p3-3. 1p.

The article focuses on food waste and its effect on the environment. It states that the energy footprint of food is significant, with 15 percent of U.S. energy use utilized by food production and distribution. It mentions that Americans waste between 25 and 33 percent of food produced in the U.S. due to spoilage and minor blemishes. It talks about the need to educate the public on proper methods of storing food to keep it edible.

Wasted Food: What We Are Doing to Prevent Costly Losses

by Fireovid, Robert L.

Agricultural Research. Mar2013, Vol. 61 Issue 3, p2-2. 1p.

The article discusses the efforts of the Agricultural Research Service (AGR) to reduce losses in the food systems. It notes that by reducing wasted foods, U.S. growers, processors and others can help enhance the country's ability to produce foods for itself and the world. The goal of cutting food losses by 15 % is mentioned. The author states that 15% reduction in food losses can provide extra food to feed more than 25 million Americans yearly.

For full text of articles:

write to

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EPA Food Recovery Challenge

The Sustainable Materials Management division of the EPA is hosting a Food Recovery Challenge that is open to universities, grocers, stadiums and other large venues. Once a participant signs up, they set a waste reduction goal and work toward it.

Go Halfsies

Go Halfsies is a campaign to reduce food waste, help alleviate hunger and offer better portion sizes for restaurant goers. The concept is simple - when you see the Halfsies icon next to a menu item, order a half portion. You will receive less food and a portion of what you pay will go to help feed the hungry.

International Smart Gear Competition

The World Wildlife Fund hosts the International Smart Gear Competition and brings together the fishing industry, research institutes, universities, and government to inspire and reward practical, innovative fishing gear designs that reduce bycatch - the accidental catch and related deaths of sea turtles, birds, marine mammals, cetaceans and non-target fish species in fishing gear such as longlines and nets. More than \$50,000 in prize money is given out.

Squawkfox Food Waste Challenge

The blogger for Squawkfox issued a food waste challenge in April of 2012, asking readers to reduce their food waste. She estimated that the readership of the blog could save \$55 million annually if efforts were made to waste less food.

Think. Eat. Save.

This international campaign was launched in January 2013 by the UN Environment Programme (UNEP), the Food and Agriculture Organization (FAO) and others. It specifically targets food wasted by consumers, retailers and the hospitality industry.



Dive - A documentary about dumpster diving and food waste.

The Global Food Waste Scandal

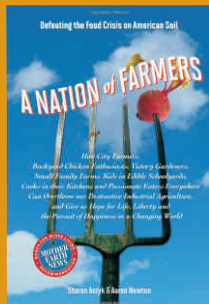
TED talk by Tristram Stuart, author of the book 'Waste: Uncovering the Global Food Scandal'

TEDx Manhattan's 3rd Annual "Changing the Way We Eat" is a program of local video and live speakers combining to spark deep discussion and connection about the impact of the changing food system. The event took place in New York City on Saturday, February 16, 2013. See all the talks online. Including Peter Lehner, Executive Director of Natural Resources Defense Council, talk about how we can reduce food waste.

Note: Links to web sites in this listing are for the convenience of the user and should not be construed as an endorsement of the views contained therein. URLs are current as of June 2013.

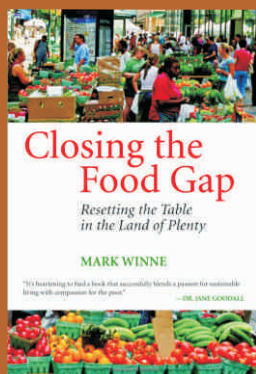
eBooks on food from

<http://elibraryusa.state.gov>



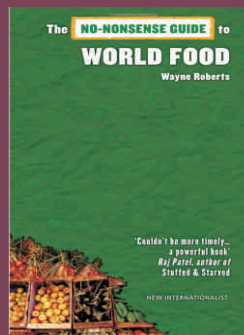
A Nation of Farmers Defeating the Food Crisis on American Soil

by Sharon Astyk
New Society Publishers,
(2009)



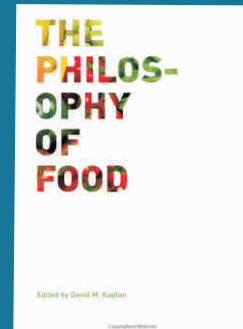
Closing the Food Gap

by Mark Winne
Beacon Press,
(2008)



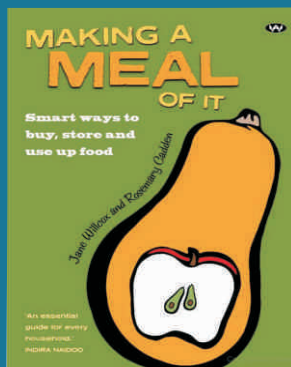
No-Nonsense Guide to World Food

by Wayne Roberts
New Internationalist,
(2008)



Philosophy of Food

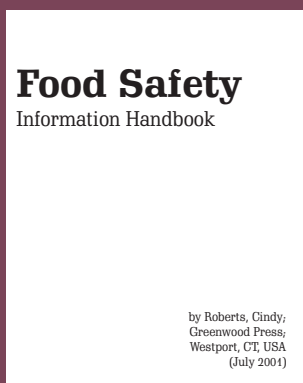
by David M Kaplan
University of California
Press,
(2012)



Making a Meal of It:

Smart Ways to Buy,
Store and Use
Up Food

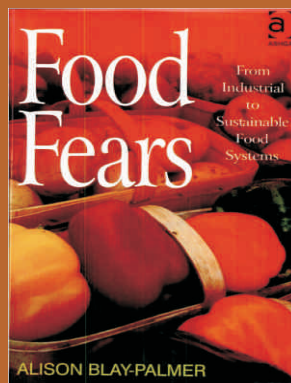
by Rosemary Cadden,
Jane Wilcox,
Wakefield Press,
(2011)



Food Safety

Information Handbook

by Cindy Roberts,
Greenwood Press,
(2001)



Food Fears:

From Industrial to
Sustainable Food
Systems

by Alison Blay-Palmer,
Ashgate Publishing
Group,
(2008)

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